

\$72

Versailles

Cold Appetizers

VERSAILLES LAKE SUPERIOR TROUT

Fresh Lake Superior Trout smoked and garnished with red caviar, pomegranate seeds

CRUNCHY CHICKEN SALAD

Grilled, juicy chicken breast mixed with cabbage, shaved carrots, red onion, and sweet corn, tossed in chef special dressing and topped with fried tortilla strips

CREPES WITH RED CAVIAR

Butter crepes served with premium quality red caviar

ENGLISH GARDEN SALAD

Hearts of romaine, golden baby potato strips, green beans, sun-dried tomatoes, roasted pearl onions, mixed with bacon, olives and feta cheese, tossed with a creamy honey mustard dressing and topped with fried leek

ROYAL SALMON PLATTER

Sliced smoked Atlantic salmon with red onions, cream cheese and capers

MEAT ANTIPASTO BOARD

Assorted premium cured and smoked meats served on a wood board.

DEL MAR SALAD

Seasonal favorite Venetian Seafood Salad made with frilled calamari, chilled shrimp, mixed with spinach, diced tomatoes and yellow pepper, tossed in delicate homemade dressing

“ARISTOCRAT” SALAD

Shaved, crunchy daikon radishes mixed with mushrooms, marinated pork and crispy fried onions, tossed with homemade mayonnaise and topped with fried carrots.

ASSORTED EGGPLANT

Marinated grilled eggplant with garlic, lemon juice, fresh herbs and “Odessa” style eggplant caviar

BALTIC HERRING

Sliced herring served with marinated red onion, sweet peas, lemon and a touch of extra virgin olive oil

PICKLED VEGETABLES PLATTER

Barreled pickled red cabbage, spicy mushrooms, vine tomatoes and sour pickles

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea

Hot Appetizers

PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

Home style fried potatoes (zharennaya kartoshka s gribami)

SEA FOOD CREPES PLATTER

Homemade crepes stuffed with an assortment of delicious seafood, onions, bell peppers and cream cheese, topped with a creamy spinach-parmesan sauce.

BACON-WRAPPED TILAPIA

Marinated tilapia wrapped in bacon, pan fried to perfection and drizzled with chipotle-cilantro oil.

CHICKEN AND MUSHROOMS JULIENNE

A delicious mix of chopped chicken breast and wild forest mushrooms with fresh leek, baby carrots and yellow onions, baked to perfection with mozzarella cheese.

BRAISED LAMB SHOULDER

Slow braised lamb shoulder over homemade sauce

Main Course

PAN-SEARED COD FISH

Pan-seared cod loin marinated with white wine and a tomato basil sauce, topped with cherry tomatoes, garlic, fresh basil and a touch of fresh lemon juice.

WIENER SCHNITZEL

Breaded pork loin pan fried to a golden crust, topped with a creamy mushroom dill sauce.

CHICKEN SHISH KABOB

Marinated chicken served family style with whipped mashed potatoes

Dessert

REFRESHING PLATTER OF SEASONAL FRUITS

HOMEMADE TORTES (NAPOLEON AND SMETANNIK)

Alcohol

Complimentary bottle of Vodka and Your choice of Champagne, Red or White Wine (per 10 guests)

TAX AND GRATUITY NOT INCLUDED

Items and prices are subject to change without notice!

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WWW.VERSAILLESCHICAGO.COM